

**STUDI PENAMBAHAN LARUTAN GULA DAN RAGI
TERHADAP INOKULUM
PENGOMPOSAN METODE TAKAKURA RUMAH**
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ABSTRACT

The Takakura Composting Method has experienced decreasing degree of the effectiveness in organic matter degradation due to several factors. The objective of the research is to know the effect of adding yeast and sugar into Takakura Inoculum. There were two control and three variation include control A (8 kg new inoculum), control B (8 kg used inoculum), Variation C (8 kg used inoculum : 75 gr sugar), Variation D (8 kg used inoculum : 20 gr yeast), Variation E (8 kg used inoculum : 20 gr yeast : 45 gr sugar). Yeast is a consortium of microorganism and sugar is a good nutrition resource for microorganism.

The measurement result showed that the adding sugar and yeast didnot affect the degradation of organic matter process and humification process. Temperature Control A was in thermophilic phase and Variation B, C, D, E used old inoculum in mesophilic phase in degradation process. The temperature got to be lower until room temperatur if it didnot be added by rice. The pH of Compost was about neutral measurement 6,4 up to 7,4. Twenty days later, physical characteristics of compost was shown. They are blacky brown in color, loose and soil smelling. Laboratory test result showed that Carbondioxide, Nitrogen, Potassium, Phospor, Water Level, Physical Condition were qualified for compost standart according to SNI no 19-7030-2004. However, these minerals content wasn't enough compared to other organic compost standards of PT. Pusri and Agriculture Departement. Takakura compost is good for ornamental plant, pot plant, fruit with the correct mixing procedure.

Key Word: Inoculum, Yeast, Sugar